

Name: White Chicken Chili

Yield: Serves 10		Author: Donna Stover	
Ingredients	Actual		Notes
	Weight	Measure	
Vegetable oil		1 tbsp	
Chicken breasts, boneless skinless	1 lb		Cubed
Onion, white medium – 1			Chopped
Chicken broth - 1 (14 oz) cans			
Beans, white - 2 (15 oz) cans **			Drained and rinsed
Green chilies - 2 (4 oz) can			Undrained
Garlic powder	1-1/2 tsp		
Salt	1 tsp		
Oregano, dried	1/2 tsp		
Cumin, ground	2 tsp		
Sour cream		8 oz	
Whipping cream		1 cup	
Monterey Jack cheese	2 cups		Shredded
Cilantro, fresh			Chopped
1. ** Great northern beans. 2. Cayenne pepper is an option for those from Louisiana.			
Preparation			
Cooking Directions			
<ol style="list-style-type: none"> 1. Heat oil in a large skillet over medium heat; add chicken and onion and sauté 10 minutes or until chicken is done. Set aside. 2. Combine broth, chilies and seasonings in a large Dutch oven. Bring to a boil over medium heat. Add chicken mixture. Reduce heat and simmer for 30 minutes. 3. Add sour cream and whipping cream, stirring well. Heat, but do not bring to a boil. 4. Serve garnished with cheese and cilantro. 			